

**THIS INFORMATION APPLIES TO:**

**RESIDENTIAL ICE CREAM PUSH CART**

Approved for vending of pre-wrapped, sealed ice cream only from 11 a.m. - 6 p.m.

**PRODUCE VENDOR**

Approved for vending of uncut produce only - no canned or hermetically sealed packaged products.

**ICE CREAM TRUCK**

Approved for vending of pre-wrapped, sealed ice cream only.

**SNOW CONE TRUCK/ROASTED CORN (no PHF's-potentially hazardous foods)**

Approved for vending of snow cones, roasted corn and pre-sealed, non-potentially hazardous foods only.

**PRE-WRAPPED**

Approved for wrapped and already prepared PHF's.

**CATERER**

Approved for delivery of all prepared foods in a catering operation.

**COOK/SERVE OPEN FOOD- REQUIRED TO BE COMMERCIALY MANUFACTURED**

Approved for cooking and/or serving open food.

**PUSHCART- REQUIRED TO BE COMMERCIALY MANUFACTURED**

Approved to sell no more than 3 precooked PHF's.

**DAYS AND HOURS OF INSPECTION BY APPOINTMENT - 817-392-7255**

Days	Hours
Monday	3:00 p.m. - 4:30 p.m.
Tuesday	10:30 a.m. - noon
Wednesday	10:30 a.m. - noon
Friday	10:30 a.m. - noon

Park - under the metal canopy west side of building.

**FOOD HANDLER TRAINING (HEALTH CARDS) WEEKLY SCHEDULE**

Classes offered in Spanish on Tuesdays Only.

ALL ATTENDEES MUST REGISTER 30 MINUTES PRIOR TO BEGINNING OF CLASS. CLASS IS APPROXIMATELY 1- HOUR LONG.

FEE: \$16 cash per person for a 2-year certificate  
Major credit cards accepted.  
NO checks accepted.

Class size is limited to 40 people. There will be no admittance once class begins. Please do not bring young children to class.

Call the Consumer Health Division at 817-392-7256 for Food Handler class schedule.

FortWorthTexas.gov/codecompliance • 817-392-7255

GC01 521020 0239004



CODE COMPLIANCE DEPARTMENT • CONSUMER HEALTH  
CITY OF FORT WORTH  
818 MISSOURI AVENUE ROOM 154  
FORT WORTH TX 76104

RETURN SERVICE REQUESTED



CODE COMPLIANCE

Requirements for Mobile Food Vendors



REQUIREMENTS FOR MOBILE FOOD UNITS	TYPES OF MOBILE UNITS								
	Ice Cream Push Cart	Produce Vendor	Ice Cream Truck	Snow Cone Truck	Pre-Wrapped Food	Caterer	Push Cart	Roasted Corn	*Cook/Serve Open Food
A. All food from Approved Source (No food prepared at home)	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
B. 15 Gallon minimum potable water under pressure, hot and cold water provided				Yes			Yes 5 gal. min.		Yes
C. 5 Gallon minimum potable water over sink				Yes				Yes	
D. Liquid waste tank 15% greater than potable water tank				Yes			Yes	Yes	Yes
E. Soap and paper towels in dispensers for hand washing				Yes		Yes	Yes	Yes	Yes
F. Single-service articles properly stored and used for service				Yes	Yes	Yes	Yes	Yes	Yes
G. Food, food containers, and serving articles stored properly	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
H. Storage, display space adequate for operating needs	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
I. Chemicals, cleaning supplies stored properly labeled		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
J. Electric or gas operated hot hold/cold hold units			Yes	Yes	Yes		Yes		Yes
K. Commercial equipment to keep food at proper temperature 41°F/135°F			Yes	Yes	Yes	Yes	Yes 140°F		Yes
L. Ice properly drained and stored if used				Yes	Yes	Yes	Yes		Yes
M. Thermometers in hot and cold food storage areas			Yes		Yes	Yes	Yes	Yes	Yes
N. Commercial enclosed freezer, with visible thermometer, if used			Yes	Yes	Yes	Yes	Yes		Yes
O. Stem thermometer (0°-220° F)					Yes	Yes	Yes		Yes
P. Cleanable, smooth durable walls, floors, ceiling	Yes	Yes	Yes	Yes	Yes	Yes			Yes
Q. Pass thru window shall be small and/or screened				Yes					Yes
R. Food contact surface shall be easily cleanable (plastic or stainless steel)				Yes	Yes	Yes	Yes		Yes
S. Sneeze guards						Yes			Yes
T. Adequate work space, 3' aisles				Yes					Yes
U. Pre-wrapped, sealed ice cream ONLY (no scooped or dispensed ice cream)	Yes		Yes	Yes	Yes	Yes	Yes		Yes
V. Lighting shall be shielded and bright enough to see, if provided			Yes	Yes	Yes	Yes			Yes
W. Widely spaced blinking lights; caution lights front and rear between bumper and top of vehicle			Yes			Yes		Yes	Yes
X. Daily resupply, cleaning, servicing at commissary-Daily record required					Yes	Yes	Yes		Yes
Y. Hand sink with available hot and cold water								Yes	
Z. Three-compartment stainless steel sink w/drainage board or rack & hand sink with hot and cold water							Yes		Yes
AA. Approved sanitizer (no scented bleach); proper sanitizer test strips				Yes		Yes	Yes		Yes
BB. Two-compartment stainless steel sink w/drain board and hand sink with hot and cold water.				Yes					
CC. 2 ft. x 3 ft. measurement requirements	Yes								

**\* COOK/SERVE OPEN FOOD REQUIRED TO BE COMMERCIALLY MANUFACTURED**  
Approved for cooking and/or serving open food.

**Yes** — means it is required for that type of vehicle.

**For Inspection** — Unit shall be fully equipped and operational to pass inspection. Food does not need to be present.

**Commissary** means a fixed food service establishment permitted and regularly inspected by Consumer Health or another Health Authority. A mobile vendor shall use this facility to:

- Drain waste water
- Clean the mobile unit
- Store foods
- Cook foods not easily prepared on the unit.

*Pushcarts have additional requirements.*

**No foods or ingredients shall be stored or prepared at home.**

**MOBILE VENDOR DOCUMENTS THAT MAY BE REQUIRED**

- VEHICLE REGISTRATION   
 DRIVER'S LICENSE   
 COMMISSARY LETTER (Original Notarized)   
 COMMISSARY PERMIT  
 COMMISSARY INSPECTION (MOST RECENT)   
 COMMISSARY DAILY LOG   
 MENU   
 FOOD HANDLER CARD(S)  
 BATHROOM LETTER (If Stationary) (Original Notarized)   
 FOOD MGR CARD (open PHF'S)   
 HOURS OF OPERATION  
 DAYS OF OPERATION   
 BILL OF SALE   
 SALES TAX PERMIT   
 PROOF OF COMMERCIAL MANUFACTURE